



# Ricotta and Tomato Confit Bruschetta

**1 hour**

Hands on

**Family**

Portion(s)

**1**

Difficulty



## Ingredients

- 60 ml olive oil + extra for drizzling
- 2 cloves of garlic, minced
- 1 tablespoon fennel seeds, finely chopped
- 1 tablespoon granulated sugar
- 500 g sun dried tomatoes and cherry tomatoes, cut in half
- 250 g [ricotta cheese](#)
- grated zest of ½ lemon
- 8 slices of bread
- fresh basil, for serving

## Διατροφικός πίνακας

Nutrition information per portion

385 Calories (kcal)	17.8 Total Fat (g)	6.6 Saturated Fat (g)	33.6 Total Carbs (g)
19%	25%	33%	13%
16.4 Sugars (g)	15.7 Protein (g)	5.3 Fibre (g)	1.2 Sodium (g)
18%	31%	21%	20%

## Method

- Preheat oven to 150\* C (300\* F) Fan.
- Combine the olive oil, garlic, fennel seeds, sugar, tomatoes, salt and pepper in a bowl.
- Transfer to a baking pan lined with parchment paper. Bake for 1 hour, until they soften and caramelize.
- When ready, remove from oven. Reserve the juices that were released and let the tomatoes cool a little.
- Combine the [ricotta](#) and lemon zest and generously season with salt and pepper.
- Heat a grill pan and toast the bread slices on both sides to give them grill marks.
- Spread the ricotta mixture over the bread slices.
- Cover with the tomatoes and drizzle their reserved juices.
- Season with salt and pepper.
- Drizzle with some olive oil and top with basil leaves.